

WING LUKE ECEAP PROGRAM

List of Children with:

Food Allergies/Intolerances and Preferences

Month/Year_____

(Update this at least every 6 months, or as needed.)

Name	Room, AM/PM	Allergy/Intolerance or Preference	Food(s) to omit	Alternative foods	Emergency Procedures
Joe Schmoo	AM	Allergy to dairy	NO DAIRY PRODUCTS	Soy milk to drink Sub Soy cheese/yogurt	Epi-pen – Grab and Go Bag

- Supply an updated copy to the teachers for posting in each classroom and to the cooks for posting in the kitchen.
- Kitchen staff should refer to this every day and make necessary menu modifications.
- Food substitutes should be labeled with the child's name and provided on the lunch and snack cart/table as needed.
- Teachers need to be aware of any modified foods on the food cart and make sure the correct foods get to the children who need them.
- Programs that are peanut and nut free MUST make it protocol to ensure that all foods on the premises are nut and peanut free: cook must read all food ingredient label and remove foods which contain nuts or peanuts; ask the food purveyor to find out before ordering a product if nuts or peanuts are included in the ingredients.